

BROOKLAND PINT



Dinner

Appetizers

Chili Cheese Eggrolls

Beef Chili, Cheddar Cheese, Red Onions, BBQ Sauce & Sweet Garlic Chili Sauce **\$8**

♣Gaujillo Salsa & Guacamole

Guajillo Chili Pepper & Tomatillo Salsa, Guacamole & White Corn Chips **\$9**

Maryland Crab Dip

Toasted Baguette, Old Bay & Buttery Bread Crumbs **\$12**

Burrata

Shaved Brussels Sprouts, Pickled Fennel, Red Wine Vinaigrette & Chive Oil **\$12**

Empanadas

Ground Beef, Potatoes, Rice, Peas, Lime, Cilantro & Aji Sauce **\$8**

All-Natural Wings

Your Choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Sauce, served with Bleu Cheese Dressing, Carrots & Celery

5 for \$8 / 10 for \$15 / 15 for \$20

♣Nachos Small \$13 / Large \$22

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños. Choose from:

- *Beef Chili*
- *Vegetarian 3 Bean Chili*
- *Barbecue Pulled Pork*
- *Grilled Chicken*
- *Vegan: 3 Bean Chili with Daiya® Vegan Cheese*

Burgers

Served on a Sesame Brioche Bun with Your Choice of French Fries, Sweet Potato Wedges or Side Salad. Gluten Free Bun Available for an additional \$3

Your Choice of Protein: \$15

- 7 oz. All-Natural Angus Beef Burger*
- All-Natural Chicken Breast*
- Juicy Vegan Burger*
- Lentil-Barley Burger*

Bacon & Boursin

Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo

Caprese

Fried Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo

Pint

Bleu Cheese, Caramelized Onions & Bacon

♣◇Mother Earth

Daiya® Vegan Cheese, Caramelized Onions & Guacamole on a Potato Roll

♣Build Your Own

Your Choice of Protein & up to Three Free Toppings (Only 1 Cheese)

Toppings

\$.75: Jalapeños, Caramelized Onions, Chipotle Sour Cream, 3 Bean Chili, Raw Onions, Mushrooms or Buffalo Sauce

\$1.00: Bleu Cheese, Cheddar Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda Cheese, Nacho Cheese Sauce, Baby Spinach, Crispy Onions or Beef Chili

\$1.50: Fried Mozzarella Cheese, Goat Cheese, Boursin Cheese, Avocado, Guacamole, Bleu Cheese Dressing, Fried Egg, Bacon or Mac & Cheese

♣ Vegan / ♣ Can Be Vegan / ♦ Gluten-Free / ◇ Can Be Gluten-Free

Executive Chef
Logan McGear

Salads

♦♦Pint House

Mixed Greens, Carrots, Red Onions, Radishes, Cucumbers & Balsamic Vinaigrette **\$8**

♦Kale Caesar

Kale, Romaine Hearts, Parmesan Cheese, Herb Croutons, Anchovy & Caesar Dressing **\$10**

Grilled Corn Salad

Avocado, Grilled Corn, Mixed Greens, Cotija Cheese, Red Onions, Tomatoes, Cucumbers, Tortilla Strips & Red Wine Vinaigrette **\$11**

Add Protein to Any Salad:

♦ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

Sandwiches

Served with Your Choice of French Fries, Sweet Potato Wedges or Side Salad

♦ Falafel on Pita

Fried Falafel with Pickled Red Onions, Lettuce, Cucumbers, Tomatoes & Tzatziki Sauce **\$14**

Super Wing

All-Natural Breaded Chicken Breast tossed in Buffalo Sauce with Bleu Cheese Dressing on a Potato Roll **\$15**

Roasted Turkey & Salami

Provolone, Romaine, Marinated Tomato, Red Onion, Whole Grain Mustard on a Sub Roll **\$13**

Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Grain Mustard & BBQ Sauce on Brioche Toast **\$14**

Entrées

♦♦Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions, topped with Roasted Guajillo Chile Sauce, Vegan Cilantro Sour Cream served with Black Beans & Avocado **\$15**

Cacio e Pepe

Whole Grain Rigatoni, Parmesan Cheese & Cracked Black Pepper **\$15**

Pan-Roasted Chicken

Crispy Skin Chicken Thighs, Grilled Asparagus & Bourbon Mustard Glaze **\$16**

Lobster Mac & Cheese

Lobster Tail & Claw Meat, Jumbo Elbow Macaroni, Scallions, Smoked Gouda & Parmesan Cheese **\$24**

♦Seared Atlantic Salmon

Herbed Butter, Caramelized Shallots & Lemon Mustard Lentils **\$20**

♦Grilled Pork Chop

10 oz. Center Cut, Blueberry Port Wine Sauce & Toasted Garlic Mashed Potatoes **\$22**

Sides

\$4

Grilled Asparagus

Mac & Cheese

Toasted Garlic Mashed Potatoes

Herbed Butter Lentils

Desserts

Double Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream **\$8**

Key Lime Pie

Graham Cracker Crust **\$7**

Carrot Cake

Carrots, Pineapples, Walnuts & Cream Cheese Frosting **\$8**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.